



The only counter top model
for high volume production



193 Series

193 G | 193 G - AV | 193 P

Ideal for frozen yogurt, sorbet, custard, gelato, ice cream and frozen desserts.



TEOREMA is an integrated solution for remote assistance. Patented system only available from Carpigiani. Call us for more info.

193 SERIES...
no more need
of a floor model



Customize Your CARPIGIANI for example...

CARPIGIANI's technology goes one step further with the development of ONLY YOU, a new, customizable, counter top soft ice cream machine range. Customize your ice cream machine, make it unique and win your client's hearts with ice

cream produced by your own individualized machine. The ability to customize your machine will allow self expression to enhance your premises and make your ice cream one-of-a-kind.

Save time, save labor, save cost.



Mixer in the Upper

The latest technology for any type of mix base with a high level of solids or water. No more mix separation, foam and cross-contamination. Make your store procedures easier and most of all keep consistency and the creamiest, smoothest finish product in the marketplace. Possible only with Carpigiani! The latest technology for any type of mix. No more mix separation, foam



and cross-contamination. Make your store procedures easier and most of all keep consistency and the creamiest, smoothest finish product in the marketplace. Possible only with Carpigiani! The mixer is very easy to Disassemble and clean, it rotates when necessary to prevent the stress of the liquid mix in the hopper.



Hopper Mixer

Few benefits makes this feature unique:

1. No need to mix stir the base. Complete consistency in the finished product. No cross contamination.
2. Have a 100% hygienic finished product.
3. No foaming
4. No mix separation



One Piece Beater

Few benefits makes this feature unique:

1. Faster cleaning time
2. No assembling.
3. No risk of losing components.
4. No need to train employees
5. No replacement blade cost.

Profit Analysis with soft serve yogurt

DATA

Average cost of mix per gallon	\$8.50
144 weight ounces	one gallon
One serving	4 oz
Cones per gallon	36

COSTS

Average 4 oz cost aprox.	\$ 0.46
Product 4 oz	\$ 0.24
Fruit toppings	\$ 0.10
Cup, napkins & spoon	\$ 0.06
Dry Topping	\$ 0.06

PROFIT

Retail price	\$ 3.99
Less total cost	\$ 0.46
Profit aprox per serving	\$ 3.53

Serving per day

100
150
200

Profit per day

\$ 353.00
\$ 529.50
\$ 706.00

Profit per week

\$ 2,471.00
\$ 3,706.50
\$ 4,942.00

Profit per month

\$ 10,590.00
\$ 15,885.00
\$ 21,180.00

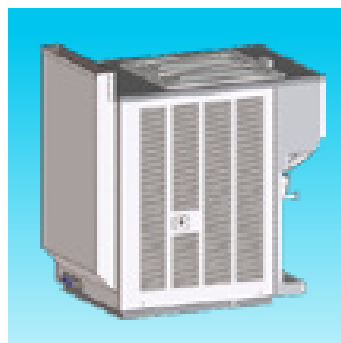
Profit per year

\$ 127,080.00
\$ 190,620.00
\$ 254,160.00



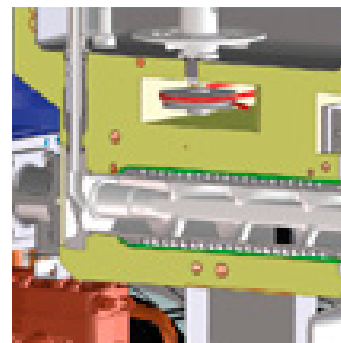
Touch Screen Control-panel

It communicates with the operator delivering instructions and data regarding machine performances. Low mix level indicator helps preventing machine damages. Manager menu access for consistency settings. Auto lock and much more.



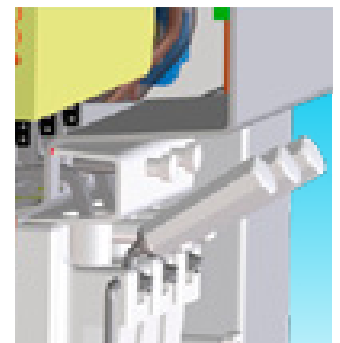
Rear Top Air Discharge

Allows side by side installation of multiple units. Saves water consumption. More efficient air circulation and less energy consumption.



Feeds from the rear of the cylinder

Patented mix injection in the freezing cylinder for faster freeze downtime. Eliminates need to prime, and allows more Controllable overrun up to 50% on gravity models.



Patented Self Closing Device

Eliminates waste and guarantees precise portion control. With the patented spigot pin it is possible to adjust product flow for optimal output speed.

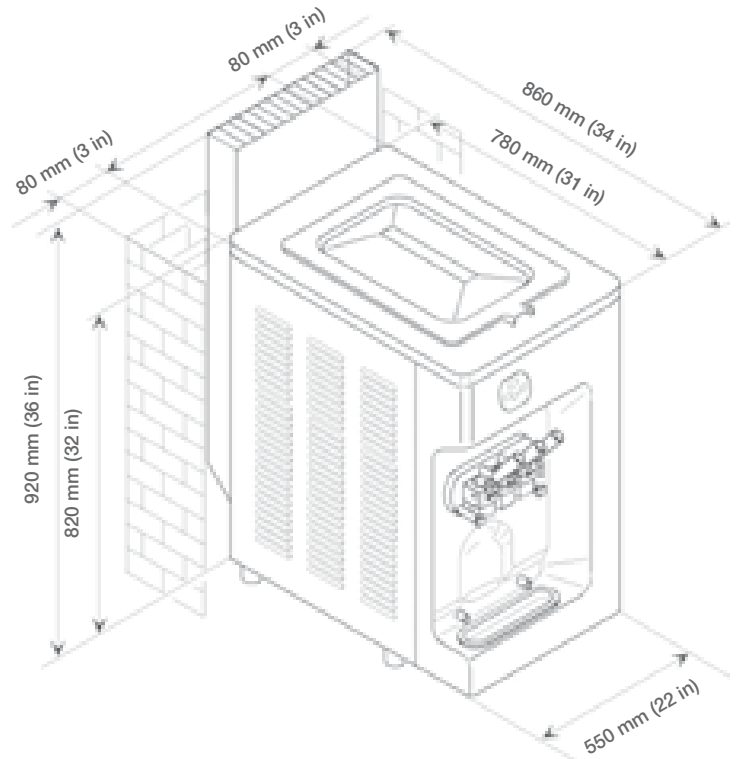
Features & Benefits | Why Carpigiani?

Features

- 1 2x18 quarts hopper / 2x13 quarts hopper
- 2 2x1.84 qt freezing cylinder
- 3 Mixer in the hopper. (AV model only).
- 4 Rear top air discharge
- 5 One piece beater (Gravity model only)
- 6 Semi-hermetic compressor
- 7 Heat treatment available
- 8 Two separate beater motors
- 9 Independent cylinder operation
- 10 More products
- 11 Standby / conservation mode.
- 12 Hard O' Tronic consistency control technology
- 13 Powerful beater motor and compressor
- 14 Independent pump transmissions
- 15 Feeds from the rear of the cylinder
- 16 Separate controls for each cylinder
- 17 Patented mix injection system
- 18 Patented unique freezing cylinder
- 19 Mix low light with audible signal
- 20 Mix out feature
- 21 Self-monitoring system
- 22 Built-in memory stores information
- 23 Standard variable overrun setting
(40 -80%, depending on mix)
- 24 Patented Self Closing Device
- 25 TEOREMA - Remote assistance
& monitoring (optional)
- 26 Spigot's pin

Benefits

- Floor model hopper size, greater production in less time and less re-filling
- Less waste of product when cleaning - faster freeze down time.
- No mix separation - No hopper foaming - no cross contamination
- Side by side operation.
- One part to clean.
- Heavy duty, long-lasting more efficient.
- No cleaning requirement up to 14 days
- More flexible, able to run two different product at the same time.
- Allowed to run just one side of the unit.
- Ice-cream, frozen yogurt, sorbet and gelato
- During long no-use periods, the control storage feature maintains safe product temperatures in the freezing cylinder and mix hopper
- Exclusive patent system that regulates refrigeration by measuring product viscosity to maintain consistent quality control. A must feature when freezing yogurt, gelato and all natural products.
- High volume production and high capacity.
- Help to extend the pump and gear life.
- Eliminates need to prime, and allows more controllable overrun - up to 50% on gravity models.
- Let you make combination twists of differing products.
- Produces unmatched quality and consistency
- Optimizes refrigeration efficiency for fast freeze downtime.
- Alert to refill
- No freeze up.
- Minimize costly errors
- Facilitate repairs
- Adjustable for different mix bases.
- Eliminates waste and guarantees precise portion control
- Prevent service calls, automatic reporting on machine events
- Adjustable product flow for optimal output speed



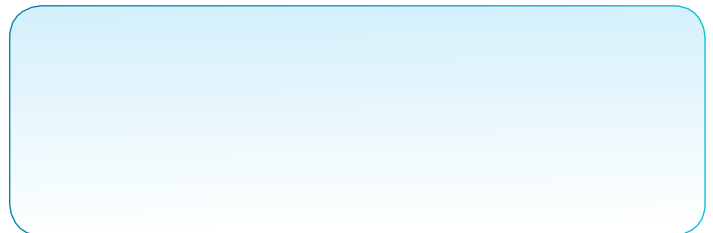
Technical Data



193 G - 193 G AV and 193 BAR P are produced by Carpigiani with Quality System Certificate UNI EN ISO 9001 SA 8000 / UL / cUL and NSF

MODEL	193 BAR G - G AV	193 BAR P
Overrun	20% - 50%	40% - 80%
Hopper capacity / litres (gal)	2x18 (2x4,75)	2x12 (2x3,17)
Beater Motor	2x0,9 kW (1,2 HP)	2x0,9 kW (1,2 HP)
Condenser / mm (inches)	Clearance: 8 mm (3,15 in)	Clearance: 8 mm (3,15 in)
Refrigeration System	Compressor: 1,8 kW (2,45 HP) Refrigerant: R404A	Compressor: 1,8 kW (2,45 HP) Refrigerant: R404A
Electrical supply / Volt / Ph / Cycle	208/230 / 1-3 / 60	208-230 / 1-3 / 60
Max Fuse	30 A (3 phase) / 50 A (1 phase)	30 A (3 phase) / 50 A (1 phase)
Installed power / kW	3,8 (5,2)	4 (5,45)
Cooling	Air / Water	Air / Water
Dimensions Air L x D x H / cm (in)	55 (22) x 86 (34) x 92 (36)	55 (22) x 86 (34) x 92 (36)
Dimensions Water L x D x H / cm (in)	55 (22) x 78 (31) x 82 (32)	55 (22) x 78 (31) x 82 (32)
Gross Weight kg (lb)	220 (485)	220 (485)
Net Weight kg (lb)	190 (419)	190 (419)

Dealer



Carpigiani.
The Chef's
best friend.



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